



GNUDI DI RICOTTA E SPINACCHI



L'ACCADEMIA

Ingredients:

Fresh spinach 700g

Olive oil 30ml

Ricotta 350g

Flour 45g

1 clove of garlic

1 egg

Salt, pepper and nutmeg

Preparation:

Place the melted ricotta on the plate

Parboil the pasta for 3min

Place the pasta on the plate

Sprinkle some parmesan before broiling
everything in the oven for 3min

-ANDREA GAIA

RECETTE POUR 4 PERSONNES

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